

COMBINATION OVEN

FLEXISMART 2.0 – PERFECT BAKING RESULTS IN LESS SPACE

Flexismart 2.0 is the perfect alternative for bakeries demanding less footprint. Even though the footprint is small, the baking volume is big and the baking result fantastic due to the rotating stick and the new steam package. Choose between six different types of models – with or without prover and deck oven.

FEATURES AND BENEFITS

All-in-one oven!

Bakes it all! Stone baked bread, confectionery, ciabattas and more.

Very flexible baking station! Improves flexibility in the bakery. Especially for smaller bakeries, gas stations and shops.

Unique, adapted design for the special attitude of the bakery. Choose between six different combinations.

Adapted width on the oven, only 990 mm. The smaller footprint and width fits almost in every bakery.

Optimized steam generator on the deck oven. More even bake result and more energy efficient.

Well insulated deck oven. Result in better work environment and optimized energy efficient.

Prover with space for 10 trays (400x600 mm) or 10 trays GN 1/1 530x325 mm (option). Covers the daily requirements – based on needs.

Prover equipped with EHDS - Effective Humidity Distribution System. Just program humidity and temperature - have the best baking result.

The prover's door has a collection vessel. No leaking condensation water in the prover.

Plug & Play functionality. Easy to install.

Choose different doors to the decks on the deck oven. Adaptable to the bakery's requirements.

Hearth in sheet metal. Easy to clean.

Hearth in stone (option) Adaptable to the bakery's requirements.

Digital panel (D1) is standard for deck oven. Electronic panel. Not programmable.

Choose between standard or gastro rack.***

Max baking temperatur 300°C in both rack oven and deck oven.

* Delivered with shelf at bottom (between legs).

** One shelf/tray included on prover.

*** The rack in prover is consistent with the chosen oven rack.

! EVEN MORE FLEXIBLE BAKERY STATIONS



FS211MA

PERFECT FOR SMALLER BAKERIES AND SHOPS

SAME FUNCTIONALITIES LIKE A BIG OVEN

AN OPTIONAL RACK IS ALWAYS INCLUDED

CHOOSE BETWEEN STANDARD OR GASTRO RACK***

SIX DIFFERENT COMBINATIONS TO CHOOSE BETWEEN

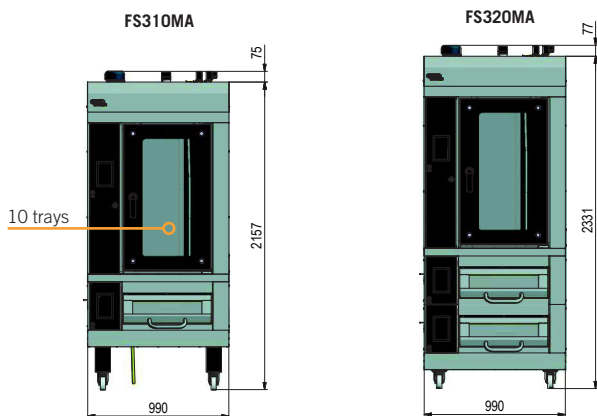
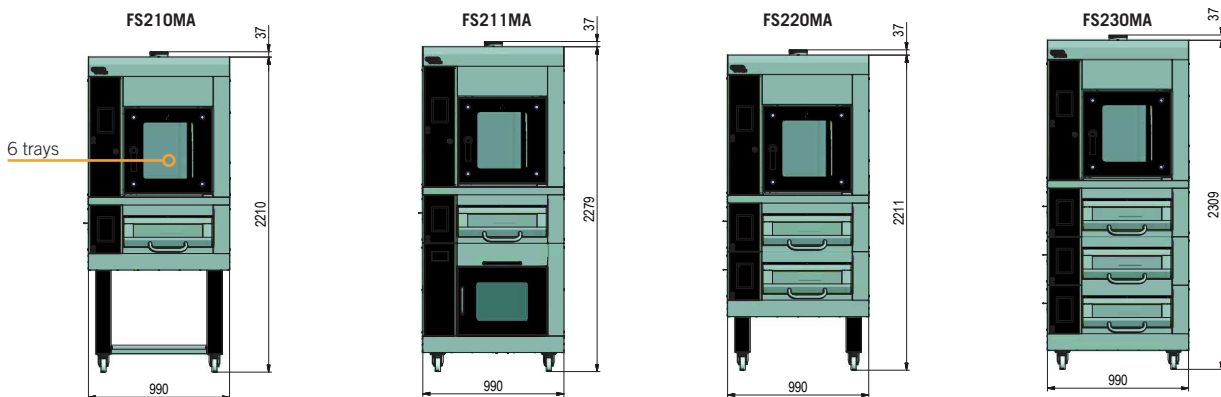
ROTATING RACK - PROFESSIONAL BAKING RESULTS

COMBINATIONS

FS210MA*:	S200 + DECK
FS211MA:	S200 + DECK + PROVER**
FS220MA:	S200 + DECK + DECK
FS230MA:	S200 + DECK + DECK + DECK
FS310MA:	S300 + DECK
FS320MA:	S300 + DECK + DECK

COMBINATION OVEN

MEASUREMENTS



	FS210MA	FS211MA	FS220MA
Max tray size	400 x 600	400 x 600	400 x 600
Max power supply	21.4 kW	22.9 kW	27.3 kW
Power oven/kW	15.5 kW*	15.5 kW*	15.5 kW*
Power deck/prover/kW ¹	5.0 kW	6.5 kW	10 kW

	FS230MA	FS310MA	FS320MA
Max tray size	400 x 600	400 x 600	400 x 600
Max Power supply	33.2 kW	28.9 kW	34.8 kW
Power oven/kW	15.5 kW*	23.0 kW**	23.0 kW**
Power deck/prover/kW ¹	15 kW	5.0 kW	10 kW

Depth 1190 mm.
Trays are not included.

* Standard 15.5 kW / Option 11.7 kW

** Standard 23 kW / Option 19.2 kW

¹ Without steam.

OPTIONS

RACK OVEN

- Condensation unit (no extra ventilation required)
- Canopy with fan (minimized the effect of steam in the premises)
- Extra rack for 4, 5 or 6 trays (not FS310, FS320)
- Extra rack for 6, 8 or 10 trays (not FS210, FS211, FS220, FS230)
- Extra Gastro Rack GN1/1 320x530 for 4, 5 or 6 trays (not FS310, FS320)
- Extra Gastro Rack GN 1/1 325x530 for 6, 8 or 10 trays (not FS210, FS211, FS220, FS230)
- Rotation stop

DECK OVEN

- SD-Touch panel/deck
- Double glazed doors/deck (ceramic glass i standard)
- Stone sole/deck
- Built in steam generator with steamtrap/deck*
- (common water connection i standard)Hearth in stone sole/deck

PROVER

- Gastro rack GN 1/1 530 x 325 mm
- Extra rack 600 x 400 mm